

7th International Whole Grain Summit 2021

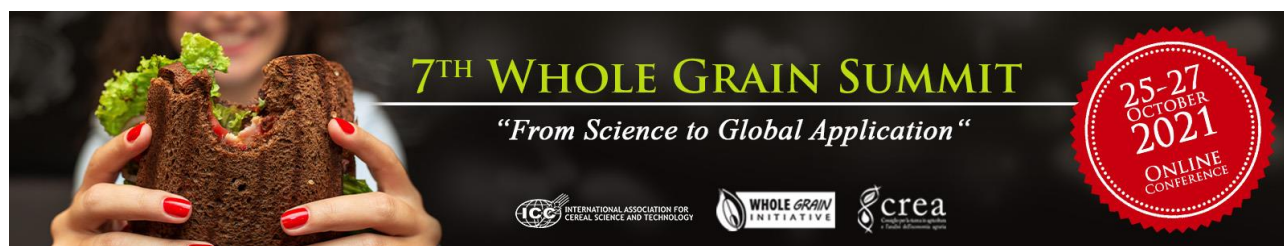
Online Event, 25 - 27 October 2021

PROGRAMME

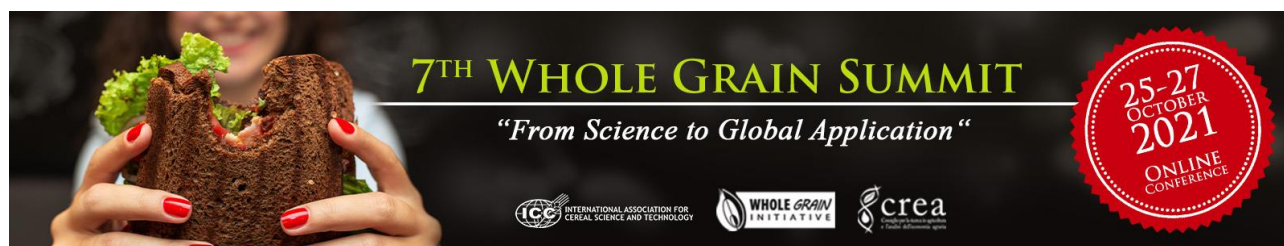
(draft 2021-09-09)

Day 1 - Monday, 25 October 2021

11:00 – 11:30		OPENING	
Plenary Room	11:00 – 11:30	Welcoming words on behalf of the organisers	Marina Carcea
		Council for Agricultural Research and Economics (CREA)	CREA, IT
		WholeGrain Initiative (WGI)	Kevin Miller
		International Association for Cereal Science and Technology (ICC)	WGI Chair, US
			Charles Brennan
			ICC President, AU
11:30 – 13:00		Session I – NUTRITION & HEALTH	
Plenary Room	Chair:	Charles Brennan	ICC President, AU
	11:30 – 11:55	Is bread bad?	Fred Brouns
			School for Nutrition and Translational Research in Metabolism, NL
	12:00 – 12:15	The effect of whole grains on blood glucose and insulin: a systematic review and meta-analysis	Yong Zhu
			Bell Institute of Health and Nutrition, General Mills, US
	12:20 – 12:55	The Health Economics of Whole Grain	Sara Grafenauer
			Grains & Legumes Nutrition Council, AU
		Q & A (5 min.) after each presentation	Chair
13:00 – 13:15		BREAK with e-Exhibition / e-Posters / Network Carousel	



13:15– 14:45		Session II – BREEDING & SUSTAINABILITY	
Plenary Room	Chair:	Roberto Tuberosa	University of Bologna, IT
	13:15 – 13:40	Grains – a major source of sustainable protein for health	Anna Kårlund University of Eastern Finland, FI
	13:45 – 14:10	Opportunities and challenges for wholegrain staple foods in Sub-Saharan Africa	John Taylor University of Pretoria, SA
	14:15 – 14:40	Exploiting Genomics to Improve the Health Benefits of wheat and other whole grain cereals	Peter Shewry Rothamsted Research, UK
		Q & A (5 min.) after each presentation	Chair
14:45 – 16:15		Session III – CONSUMERS & COMMUNICATION	
Plenary room	Chair:	Jan de Vries	Nutrionsolutions, NL
	14:45 – 15:10	Impact of whole-grain food definitions on associations with CVD risk factors: An Australian and Swedish perspective	Katrina Kissonock University of Wollongong, AU
	15:15 – 15:40	The potential of personalized nutrition for improving wholegrain consumption	Iris M. de Hoogh Netherlands Organisation for Applied Scientific Research (TNO), NL
	15:45 – 16:10	Leading the charge in whole grain communication: Successful strategies from Denmark, Australia and the United States	Caroline Sluyter Whole Grains Council, US
		Q & A (5 min.) after each presentation	Chair



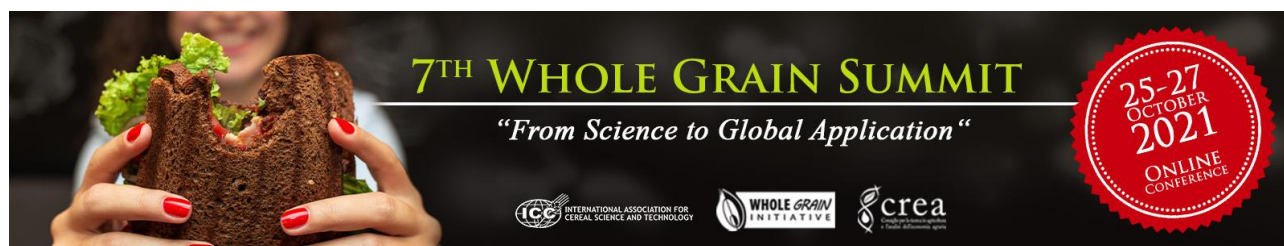
Day 2 - Tuesday, October 26

Open Discussion: From Science to Global Application

11:00 – 11:10	INTRODUCTION to the PARALLEL SESSIONS (topics)	
11:00 – 11:10	Welcome & Introduction to the 3 Parallel Sessions by the Organisers	Marina Carcea CREA, IT

11:10 – 13:10 PARALLEL SESSIONS PART I

Parallel Session on NUTRITION & HEALTH	Parallel Session on TECHNOLOGY & APPLICATION	Parallel Session on CONSUMERS, COMMUNICATION, POLICY & SUSTAINABILITY
Room 1	Room 2	Room 3
11:10 – 13:10	11:10 – 13:10	11:10 – 13:10
<u>Chair:</u> Nicola McKeown – Tufts University, US	<u>Chair:</u> Nesli Sözer – VTT, FI	<u>Chair:</u> Caroline Sluyter – Whole Grains Council, US
1) Sprouting of wheat impacts its nutritional value and functionality in breakfast flake making - Elien Lemmens, KU Leuven, BE 2) High fiber rye foods for body weight and body fat reduction – a randomized controlled trial - Kia Nøhr Iversen, Chalmers University, SE 3) Faecal microbiota composition affects the in vitro fermentation of rye, oat and wheat breads - Laura Pirkola, SLU & Fazer 4) FODMAP-degrading <i>Lactobacillus paracasei</i> R3: a culture-based approach towards low-FODMAP bread development.- Małgorzata Borowska, Munster Technological University, IE	1) Modification of the water-retention capacity of wheat bran affects dough rheology but not microstructure during breadmaking - Yamina De Bondt, KU Leuven, BE 2) Processing strategies for design of appealing wholegrain oat extrudates - Markus Nikinmaa, VTT, FI 3) Impact of dual Ultrasound-Annealing treatment on structural and physicochemical properties of white and brown rye flours – Antonio Vela Corona, University of Valladolid, ES 4) Quality assurance of wholemeal flours - processes and methods - Markus Löns, Brabender, DE	1) The WholeGrain project and the health benefits of whole grain - Gitte Laub Hansen, Danish Cancer Society, DK 2) Clear, Consistent and Compliant: Communicating Whole Grain in Australia - Jaimee Hughes, Grains & Legumes Nutrition Council, AU 3) Nutrition Students' and Professionals' Whole Grain Knowledge and Perceptions - Kristen Hicks-Roof, University of North Florida, US 4) Including whole grain in Front-of-Pack nutrient profiling schemes – Anette Jansson, EHN, BE

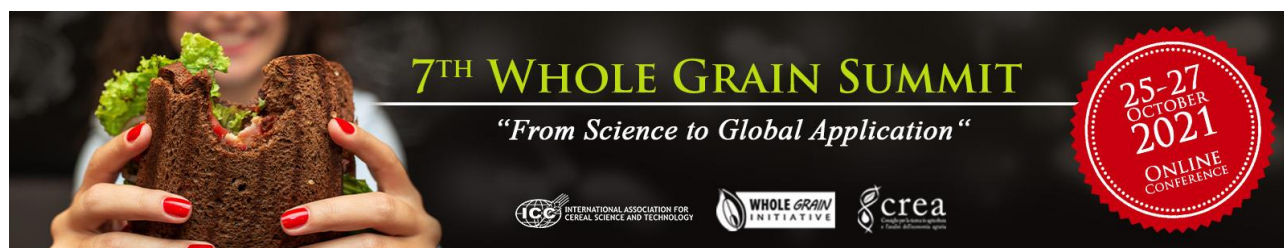


<p>5) Cereal products and global health: Is minimally-processed food matrices the key? - Anthony Fardet, INRAE, FR</p> <p>6) Increasing dietary fiber consumption through the utilization of new and novel whole grain wheat varieties - Kathryn Harris, Bay State Milling Company, US</p> <p>Q & A – Chair (5 min.) after each presentation</p>	<p>5) Wholewheat dough kneading investigated with 1H NMR technique: effect of kneading time and water content - Ottavia Parenti, University of Florence, IT</p> <p>6) Whole grain and lipid oxidation: an open issue. - Maria Fiorenza Caboni, University of Bologna</p> <p>Q & A – Chair (5 min.) after each presentation</p>	<p>5) Genetics and Environmental Effects on Functionality of Naked Barley Grown in the United States - Jordyn Bunting, Oregon State University, US</p> <p>6) A global durum resource to leverage native variability and enhance the sustainability of wheat production - Marco Maccaferri, University of Bologna</p> <p>Q & A – Chair (5 min.) after each presentation</p>
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13:10 – 13:30 BREAK with e-Exhibition / e-Posters / Network Carousel

13:30 – 15:00 PARALLEL SESSIONS PART II (with panel discussions)

<p>Parallel Session on NUTRITION & HEALTH</p> <p>Room 1 13:30 – 15:00 <u>Panel discussions</u></p> <p><u>Moderator:</u> Roberto Volpe, CNR</p> <p>Participants from Academia & Industry</p>	<p>Parallel Session on TECHNOLOGY & APPLICATION</p> <p>Room 2 13:30 – 15:00 <u>Panel discussions</u></p> <p><u>Moderator:</u> Jan-Willem van der Kamp, TNO</p> <p>Participants from Academia & Industry</p>	<p>Parallel Session on CONSUMERS, COMMUNICATION, POLICY & SUSTAINABILITY</p> <p>Room 3 13:30 – 15:00 <u>Panel discussions</u></p> <p><u>Moderator:</u> Keagan Ringling, University of Minnesota</p> <p>Participants from Academia & Industry</p>
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Day 3 - Wednesday, October 27

11:00 – 13:15 SESSION IV – THE GLOBAL PERSPECTIVE		
Plenary Room	Chair:	Marina Carcea – CREA, IT CREA, IT
	11:00 – 11:25	Wholegrain cereals as a component of healthy diets Francesco Branca WHO, CH
	11:30 – 11:55	Global perspective Representative Food & Nutrition Division FAO, IT
	12:00 – 13:15	Reports from the panel discussions, from the WGI International Working Groups & Future Actions Jan Willem van der Kamp, Gabriel Masset, Caroline Sluyter, Keagan Ringling, Roberto Volpe
		Q & A (5 min.) after each presentation Chair
13:15 – 13:45 BREAK with e-Exhibition / e-Posters / Network Carousel		
13:45 – 14:45 POSTER PRESENTATIONS & POSTER AWARDING		
14:45 – 15:00 CLOSING		
Plenary Room	Formal closing by the organisers and announcement of the next summit location or call for candidates	Charles Brennan ICC President, AU Marina Carcea CREA, IT
15:00 END OF THE 7 TH INTERNATIONAL Whole Grain Summit		